

The Foreign Affair Winery

5th ANNUAL

VERTICAL CABERNET FRANC DINNER

Saturday October 13th 2018

6:00 pm

Join us for the most anticipated wine event of the year. Experience a vertical presentation of our iconic full appassimento Cabernet Franc wines, alongside a Tuscan inspired locally sourced dinner prepared by Chef Chris Brown of Victor Dries in Toronto.

We will journey through the vintages of 2008, 2010, 2012, 2015 and 2016 Cabernet Franc and open our library cellar, giving guests access to the vintages of 2005, 2006, and 2007 Cabernet Franc to build their own collection.

\$250 per person

To book your tickets visit:
foreignaffairwinery.eventbrite.ca

Passed hors d'oeuvres

Speck e Pesca

buffalo mozzarella, grilled peach, smoked speck

Pate di Fegato

chicken liver mousse, sweet shallot, honey, thyme

Bresola

fresh ricotta, honey, barley crisp

Dinner

Niagara Proscuitto

roasted figs, gnocco fritto, honey, aged balsamic

Pappardelle Con Ragu Di Cacciagione

fresh pappardelle pasta with duck, chicken liver, wild mushrooms, grated Pecorino Romano, truffles

Bistecca alla Fiorentina

grilled Cumbrae's ribeye, coarse salt, lemon

Patate al Rosmarino

crisp potatoes, young rosemary, lemon

Cime di Rape Con Olive e Pepperoncini

broccoli rabe, olives, chilies

Insalata di Finocchio

thinly shaven fennel, olive oil, lemon

Tiramisu

Mascarpone mousse, coffee pearls, marsala cream, lady fingers

Formaggio

Upper Canada's Heritage Cheddar, honey, nut bread, candied black walnuts